DRY STOUT

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **37**
- SRM **34.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	crisp pale ale	2 kg *(76.9%)*	81 %	6
Grain	Brown Malt fawcett	0.25 kg *(9.6%)*	70 %	200
Grain	Jęczmień palony	0.15 kg *(5.8%)*	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg *(3.8%)*	73 %	1001
Grain	Carafa III	0.1 kg *(3.8%)*	70 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	17 g	60 min	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Slant	50 ml	Wyeast Labs

Notes

- Słody palone po 40 minutach
  Feb 25, 2023, 8:02 PM

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.